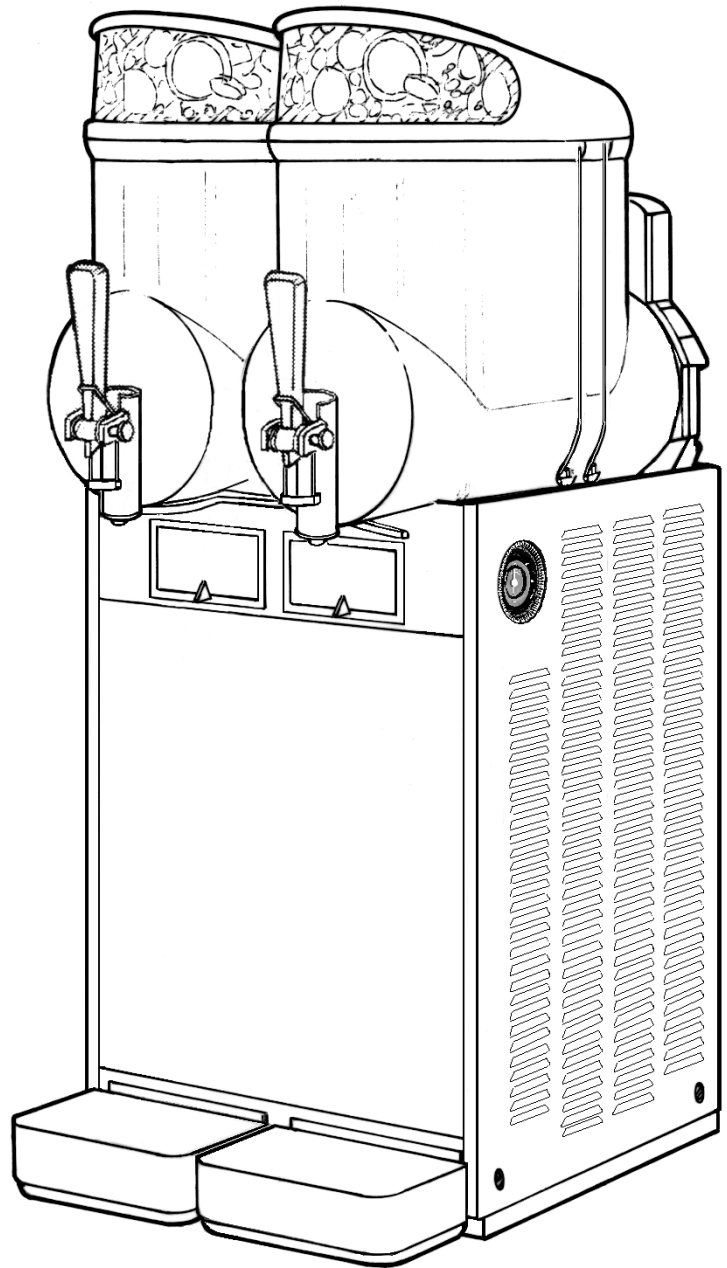


CECILWARE

43-05 20th Ave LIC, NY 11105 i Tel: (800) 935-2211 i (718) 932-1414 i Fax: (718) 932-7860 i www.cecilware.com

MV 2 UL AF



OPERATOR'S MANUAL

NS12A

TABLE OF CONTENTS

1	TECHNICAL CHARACTERISTICS	4
2	INTRODUCTION	4
3	INSTALLATION	4
4	TO OPERATE SAFELY	4
5	OPERATING PROCEDURES	5
5.1	DESCRIPTION OF CONTROLS	5
5.2	OPERATION HELPFUL HINTS	6
5.3	CLEANING AND SANITIZING PROCEDURES	6
5.3.1	DISASSEMBLY	6
5.3.2	CLEANING	7
5.3.3	SANITIZING	8
5.3.4	ASSEMBLY	8
5.4	IN-PLACE SANITIZATION	8
6	ROUTINE MAINTENANCE	9
6.1	MAINTENANCE (TO BE CARRIED OUT BY QUALIFIED SERVICE PERSONNEL ONLY)	9
7	DEFROST TIMER	9
8	AUTOFILL SYSTEM	9
8.1	INSTALLATION	10
8.2	OPERATING PROCEDURES	10
8.2.1	DESCRIPTION OF CONTROLS	10
8.2.2	OPERATIONAL HELPFUL HINTS	11
8.2.3	IN-PLACE SANITIZATION	11
8.3	ROUTINE MAINTENANCE	11

This dispenser is manufactured under one or more of the following U.S.patents and/or other pending patents

U.S.A. 4,900,158

U.S.A. 4,696,417

U.S.A. 5,713,214

U.S.A. 5,906,105

1 TECHNICAL CHARACTERISTICS

Transparent removable bowls	n	2
Capacity of each bowl, approx.	Gal	2.5
Dimensions:		
width	Inches	14.25
depth	Inches	18.5
height	Inches	35.75
Net weight, approx.	Lbs	143
Gross weight, approx.	Lbs	147
Adjustable thermostats	n	2
Hermetic compressors	n	2
Air-cooled condensers	n	2
Overload protectors	n	2
Safety pressure switches	n	2
Noise level lower than 70 dB (A)		



IMPORTANT

Read electrical ratings written on the data plate of the individual units; the data plate is adhered on the dispensing side panel of the unit, just behind the drip tray (the right side drip tray in multiple bowl models). The serial number of the unit (preceded by the symbol #) is adhered inside the left switch box. Data plate specifications will always supersede the information in this manual.

The electric diagram of the dispenser is located in the inner part of the dispensing side panel.

Specifications are subject to change without notice.

2 INTRODUCTION

Please read all sections of this manual thoroughly to familiarize yourself with all aspects of the unit.

Like all mechanical products, this machine will require cleaning and maintenance. Besides, dispenser working can be compromised by operator's mistakes during disassembly and cleaning. It is strongly recommended that personnel responsible for the equipment's daily operations, disassembly, cleaning, sanitizing and assembly, go through these procedures in order to be properly trained and to make sure that no misunderstandings exist.

3 INSTALLATION

- 1 - Remove the corrugate container and packing materials and keep them for possible future use.



IMPORTANT

When handling the machine never grasp it by the bowls or by the evaporator cylinders. The manufacturer refuses all responsibilities for possible damages which may occur through incorrect handling.

- 2 - Inspect the uncrated unit for any possible damage. If damage is found, call the delivering carrier immediately to

file a claim.

- 3 - Install the unit on a counter top that will support the combined weight of dispenser and product **bearing in mind what is stated in the preceding point 1 IMPORTANT warning.**
- 4 - A minimum of 15 cm (6") of free air space all around the unit should be allowed to guarantee adequate ventilation.
- 5 - The standard legs originally installed must be replaced by the rubber base available in the unit package. To install the rubber base unscrew the standard legs and fix the rubber base using the four screws included in the package.
- 6 - Before plugging the unit in, check if the voltage is the same as that indicated on the data plate. Plug the unit into a grounded, protected single phase electrical supply according to the applicable electrical codes and the specifications of your machine. When the unit has no plug, install a proper grounded plug, in compliance with electrical codes in force in your area, suitable to at least 10 Amp 250 Volt (220-230 Volts 50-60 Hz areas) and 20 Amp 250 Volt (100-115 Volts 50-60 Hz areas) applications. Should you prefer to connect the unit directly to the mains, connect the supply cord to a 2-pole wall breaker, whose contact opening is at least 0.125". Do not use extension cords.



ATTENTION

Failure to provide proper electrical ground according to applicable electrical codes could result in serious shock hazard.

- 7 - The unit doesn't come presanitized from the factory. Before serving products, the dispenser must be disassembled, cleaned and sanitized according to this handbook instructions (chapter 5.3 CLEANING AND SANITIZING PROCEDURES).

4 TO OPERATE SAFELY

- 1 - **Do not** operate the dispenser without reading this operator's manual.
- 2 - **Do not** operate the dispenser unless it is properly grounded.
- 3 - **Do not** use extension cords to connect the dispenser.
- 4 - **Do not** operate the dispenser unless all panels are restrained with screws.
- 5 - **Do not** obstruct air intake and discharge openings: 15 cm (6") minimum air space all around the dispenser.
- 6 - **Do not** put objects or fingers in panels louvers and faucet outlet.
- 7 - **Do not** remove bowls, augers and panels for cleaning or routine maintenance unless the dispenser is disconnected from its power source.

5 OPERATING PROCEDURES

- 1 - Clean and sanitize the unit according to the instructions in this manual. See chapter 5.3 CLEANING AND SANITIZING PROCEDURES.
- 2 - Fill the bowls with product to the maximum level mark. Do not overfill.
The exact quantity of product (expressed as liters and gallons) is shown by marks on the bowl.
- 3 - In case of products to be diluted with water, pour water into bowl first, then add correct quantity of product. In case of natural squashes, it is advisable to strain them, in order to prevent pulps from obstructing the faucet outlet.
- 4 - To obtain the best performance and result, use bases designed to be run in Granita freezers. Such bases have a sugar content of 34 degrees Baumé corresponding to 64 degrees Brix (equivalent to a specific gravity of about 2.8 lb./0.25 gal).
For Granita the bases are to be diluted with water on a 1 plus 4/4.5 basis.

For soft drinks the bases are to be diluted with more water, on a 1 plus 5/5.5 basis.

In any case follow the syrup manufacturer's instructions for both Granita and soft drink recipes.

If natural juices (e.g. lemon, orange) as well as sugarless products (e.g. coffee) are used, dissolve 5.3 - 7 oz. of sugar per 0.25 gallons.



IMPORTANT

However Granita mix may be done, its Brix (sugar percent content) must be at least 13.

- 5 - Install the covers and check that they are correctly placed over the bowls. There must be a correct electrical connection between the bowl and the cover.
- 6 - Set the control switches as shown in chapter 5.1 DESCRIPTION OF CONTROLS.
- 7 - Always leave the dispenser on, as the refrigeration stops automatically when Granita reaches the proper thickness. The mixers will continue to turn.

5. 1 DESCRIPTION OF CONTROLS

The dispenser is equipped with a power switch and a light switch. In addition each bowl is individually operated by a mixer/refrigeration switch. In fact it is possible to dispense both soft drinks and Granita.

When a bowl is in Soft Drink mode the beverage temperature is controlled by the corresponding thermostat.

When a bowl is in Granita mode the mix viscosity is controlled by the corresponding adjustment screw located in the rear wall of each container (for temperature and viscosity setting make reference to chapter 5.2 OPERATION HELPFUL HINTS).

All the switches are located on the faucet side of the dispenser in switch panels protected by switch covers (see figure 1).

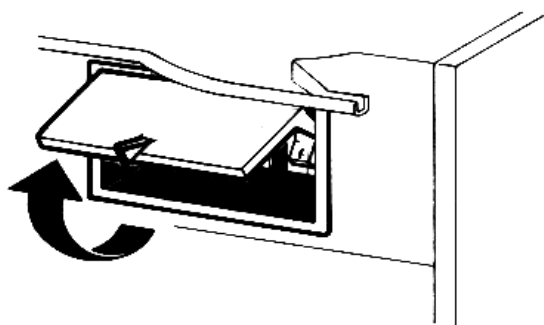


figure 1

In addition the dispenser is equipped with automatic safety pressure switches to prevent damages to the compressors. The lighting of the warning light at the left of the switch covers means insufficient ventilation of the unit. In this case check that all around the dispenser there is sufficient space for ventilation, at least 15 cm (6") on each side and that condenser filter is free from dust or other obstructions.

In case the warning light is still ON even after these operations have been carried out, Service call is required.

With reference to figure 3 dispenser controls functions are as

follows:

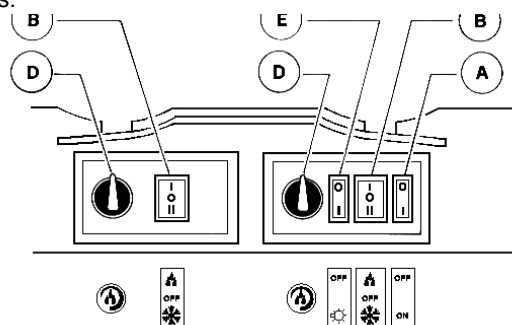


figure 2

Power switch (A)

- 0 position : power is turned OFF to all functions.
- I position : power is turned ON to all functions and the other switches are enabled. The fan motor runs.

Light switch (E)

- 0 position : all top cover lights are OFF.
- I position : all top cover lights are ON, provided that power switch (A) is set to I.

Mixer/refrigeration switch (B)

- I position : mixer and refrigeration ON. SOFT DRINK mode.
- 0 position : OFF.
- II position : mixer and refrigeration ON. GRANITA mode.

Thermostat (D)

- Turn clockwise : to decrease temperature
- Turn counterclockwise : to increase temperature

To operate the unit:

- 1 - Set the power switch to I position.
- 2 - Set the mixer/refrigeration switches as follows:
 - to the I position to get soft drink.
 - to the II position to get Granita.
- 3 - Set the light switch to I position.

5. 2 OPERATION HELPFUL HINTS

- 1 - **Granita viscosity adjustment:** proper Granita viscosity is factory preset. To change the viscosity, if needed, use a standard screwdriver to turn the adjustment screw located in the rear wall of each container as follows (see figure 3):

- toward right (clockwise) to obtain a thicker product (the indicator F will go down in opening G).
- toward left (counterclockwise) to obtain a thinner product

(the indicator F will go up in opening G).

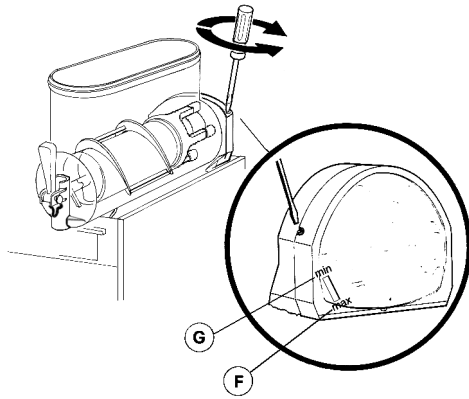


figure 3

- 2 - **Beverage temperature adjustment:** proper beverage temperature is factory preset. To reset, turn the knob located in each switch box as follows:
 - toward right (clockwise) to decrease temperature.
 - toward left (counterclockwise) to increase temperature.**Note: beverage temperature is controlled by the thermostat only when the mixer/refrigeration switch(es) are in I position, Soft Drink mode.**
- 3 - The length of time for freeze down of Granita is governed by many variables, such as ambient temperature, mix initial temperature, sugar content (Brix level) and viscosity setting.
- 4 - To shorten Granita recovery time and increase productivity, it is advisable to pre-chill the product to be used in the dispenser.
- 5 - To shorten Granita recovery time and increase productivity, the bowl should be refilled after the product level drops lower than half of the evaporator cylinder and at the start of each day.
- 6 - For good product conservation the dispenser must run overnight, at least in Soft Drink mode.
If this is not possible and product is left in the bowls overnight, the mixer/refrigeration switches must be set to the I position at least one hour before the unit is switched off. This eliminates any block of iced product forming overnight, which could result in damage to mixers or to their motor when the unit is switched back on. In any case, before the unit is restarted, make sure that no blocks of ice have been formed; if so, they are to be removed before the unit is switched on. Overnight operation in drink mode also eliminates possible ice accumulation from condensation all around the bowls.
- 7 - Mixers must not be turned off when frozen product is in the bowl: if not agitated, the product may freeze to a solid block of ice. If the mixers are turned back on in this situation, damage to the mixers and their motor may result. Therefore, mixers may be restarted only after product is melted.
- 8 - The dispenser is equipped with a magnetic coupling by which the gear motor (located outside the bowl) drives the mixers (inside the bowl).
The magnetic drive operates as an "intelligent clutch" able to automatically disconnect the mixers in case they are seized by ice or other causes.
This inconvenience can be soon noticed since an intermittent dull noise warns that mixers are still.
In this case it is necessary to unplug immediately the dispenser, empty the bowl and eliminate the cause of seizing.
- 9 - The dispenser must be able to emit heat.
In case it seems excessive, check that no heating source is close to the unit and air flow through the slotted panels is not obstructed by wall or boxes. Allow at least 15 cm (6") of free clearance all around the dispenser.
In any case if the product in the bowls is frozen and the pressure switch warning light is OFF the unit is running properly.

- 10 - Restrictor cap: when the unit is used in Soft Drink mode it is advisable to install the restrictor cap on the faucet outlet in order to reduce the drink outflow (see figure 4).

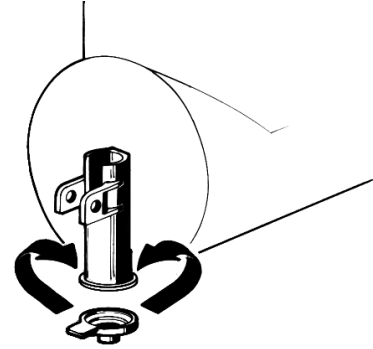


figure 4

5. 3 CLEANING AND SANITIZING PROCEDURES

- 1 - Cleaning and sanitizing of the dispenser are recommended to guarantee the conservation of the best product taste and the highest unit efficiency. This section is a procedural guideline only and is subject to the requirements of the local Health Authorities.
- 2 - Prior to the disassembly and cleaning, the machine must be emptied of product. To do this proceed as follows:
 - set the power switch to I position
 - set mixer/refrigeration switch(es) to I position (Soft Drink mode)
 - place a pail under each faucet and drain all product from bowls
 - set all control switches to the 0 position

5. 3. 1 DISASSEMBLY



ATTENTION

Before any disassembly and/or cleaning procedure make sure that the dispenser is disconnected from its power source by unplugging it or switching off the 2-pole wall breaker.

- 1 - Remove cover from the bowl.
- 2 - Remove the bowl by lifting its faucet side up and off the fastening hooks (see figure 5) and slide it out (see figure 6).

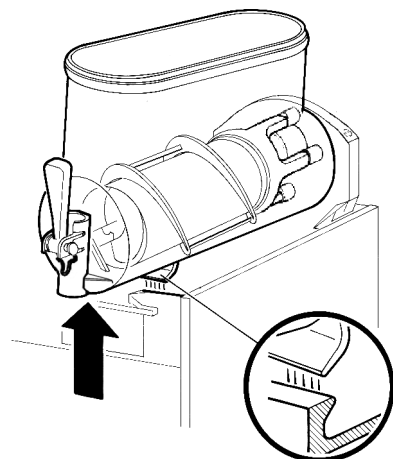


figure 5

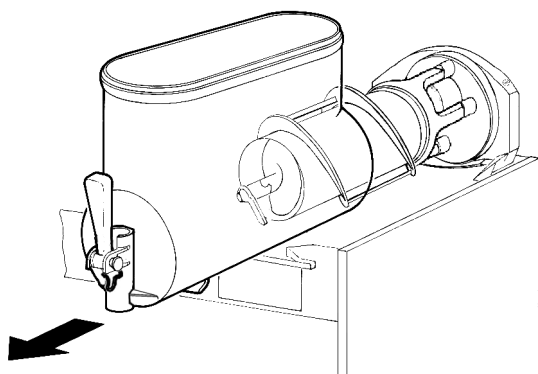


figure 6

- 3 - Slide the outer spiral out (see figure 7) and then the inside auger (see figure 8).

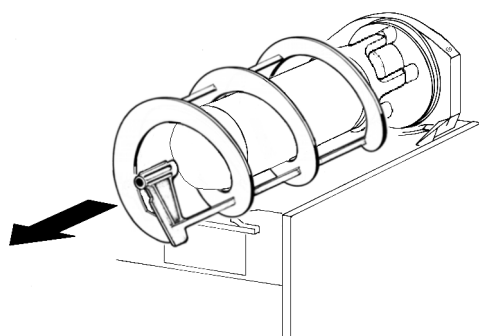


figure 7

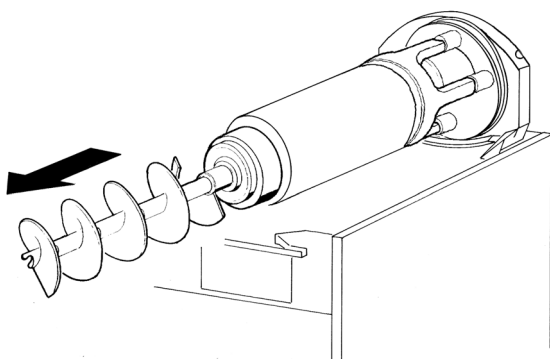


figure 8

- 4 - Remove the bowl gasket from its seat (see figure 9).

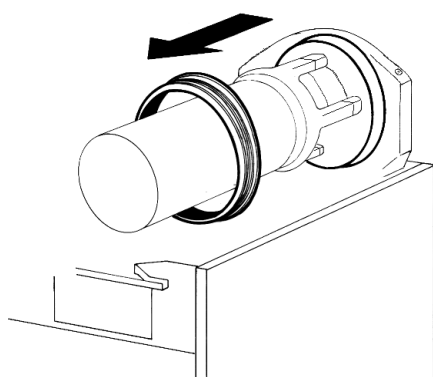


figure 9

- 5 - Dismantle the faucet assembly (see figure 10).

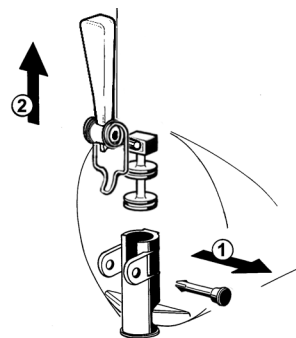


figure 10

- 6 - Slide the drip tray out and empty it.

5. 3. 2 CLEANING



ATTENTION

Before any disassembly and/or cleaning procedure make sure that the dispenser is disconnected from its power source.



IMPORTANT

Do not attempt to wash any machine components in a dishwasher.

- 1 - Prepare at least two gallons of a mild cleaning solution of warm (45-60 °C 120-140 °F) potable water and dishwashing detergent. Do not use abrasive detergent. Important: if present, follow label directions, as too strong a solution can cause parts damage, while too mild a solution will not provide adequate cleaning.



IMPORTANT

In order to prevent any damages to the dispenser use only a detergent suitable with plastics parts

- 2 - Using a brush, suitable for the purpose, thoroughly clean all disassembled parts in the cleaning solution.



ATTENTION

When cleaning the machine, do not allow excessive amounts of water around the electrically operated components of the unit. Electrical shock or damage to the machine may result.

- 3 - Do not immerse the lighted top covers in liquid. Wash them apart with the cleaning solution. Carefully clean their undersides.
4 - In the same manner clean the evaporator cylinder(s) using a soft bristle brush.
5 - Rinse all cleaned parts with cool clean water.

5. 3. 3 SANITIZING

Sanitizing should be performed immediately prior to starting the machine. Do not allow the unit to sit for extended periods of time after sanitization.

- 1 - Wash hands with a suitable antibacterial soap.
- 2 - Prepare at least two gallons of a warm (45-60 °C 120-140 °F) sanitizing solution (100 PPM available chlorine concentration or 1 spoon of sodium hypochlorite diluted with half a gallon of water) according to your local Health Codes and manufacturer's specifications.
- 3 - Place the parts in the sanitizing solution for five minutes.
- 4 - Do not immerse the lighted top covers in liquid. Carefully wash their undersides with the sanitizing solution.
- 5 - Place the sanitized parts on a clean dry surface to air dry.
- 6 - Wipe clean all exterior surfaces of the unit. Do not use abrasive cleaner.

5. 3. 4 ASSEMBLY

- 1 - Slide the drip tray into place.
- 2 - Lubricate faucet piston, inside auger and outer spiral (see points A, B and C of figure 12) only with the grease supplied by the manufacturer or other **food grade approved** lubricant.

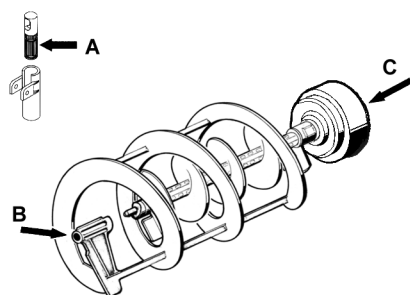


figure 11

- 3 - Assemble the faucet by reversing the disassembly steps (see figure 10)
- 4 - Fit bowl gasket around its seat (see figure 9). Note: the largest brim of gasket must face against the rear wall (see figure 12).

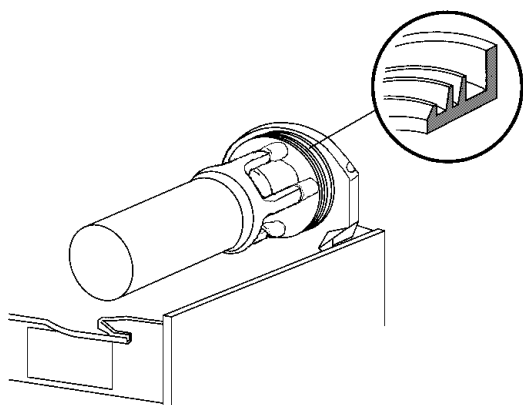


figure 12

- 5 - Insert the auger into the evaporator taking care to accompany it to the end so as to prevent it from hitting against

the rear wall (see figure 13).

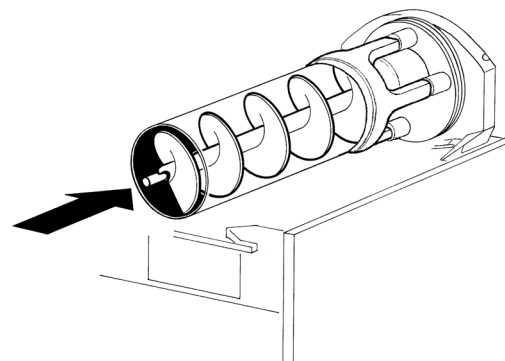


figure 13

- 6 - Install the outer spiral. Slide it over the evaporator until its front notch engages with the exposed end of the auger shaft (see figure 14).

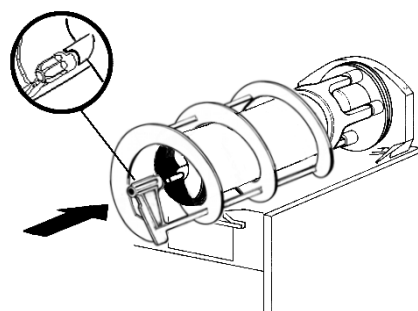


figure 14

- 7 - Push the bowl towards the rear wall of the unit until it fits snugly around the gasket and its front fastening hooks are properly engaged (see figure 15).

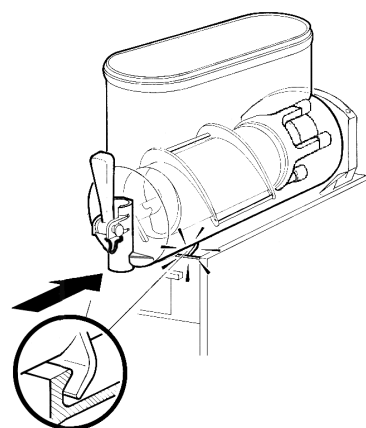


figure 15

- 8 - Use fresh product to chase any remaining sanitizer from the bowl(s). Drain this solution. Do not rinse out the machine.

5. 4 IN-PLACE SANITIZATION

The In-Place Sanitization prior to starting the machine may be performed, if needed, only as further precaution, in addition to the Disassembled Parts Sanitization described before, but never in lieu of it.

- 1 - Prepare two gallons of a warm (45-60°C, 120-140 °F) sanitizing solution (100 PPM available chlorine concentration or 1 spoon of sodium hypochlorite diluted with half a gallon of water) according to your local Health Codes and manufacturer's specifications.

- 2 - Pour the solution into the bowl(s).
- 3 - Using a brush suitable for the purpose, wipe the solution on all surfaces protruding above the solution-level and on the underside of the top cover(s).
- 4 - Install the top cover(s) and operate the unit. Allow the solution to agitate for about two minutes. Drain the solution out of the bowl(s).
- 5 - Use fresh product to chase any remaining sanitizer from the bowl(s). Drain this solution. Do not rinse out the machine.

6 ROUTINE MAINTENANCE

- 1 - **Daily:** inspect the machine for signs of product leaks past seals and gaskets. If proper assembly does not stop leaks around seals or gaskets, check for improper lubrication, worn or damaged parts. Replace parts as needed.
- 2 - **Monthly:** remove the dust from the condenser filter. To do this unplug the unit or switch off the 2-pole wall breaker and then remove the only left panel (from faucet side) unscrewing the two plastic coated screws. A blocked filter



ATTENTION

Condenser fins are very sharp. Use extreme caution when cleaning.

will reduce performance and could cause compressor failure.

6. 1 MAINTENANCE (TO BE CARRIED OUT BY QUALIFIED SERVICE PERSONNEL ONLY)

- 1 - **Annually:** remove the panels and clean the inside of the machine including the base, side panels, condenser, etc.
- 2 - When installed, the anti-splash filters inside the slotted panels must not be removed.
- 3 - Never remove the insulating jacket from around the suction tubing of the evaporator (the copper tubing located on the right side of gear motor). In case the insulating jacket is missing replace the entire parts with original spare parts from the supplier.
- 4 - In order to prevent any damages to the dispenser, all plastics parts must be lubricated only with grease supplied by the manufacturer or with another lubricating product suitable for polycarbonate.

The electric diagram of the dispenser is located in the inner part of the dispensing side panel.

7 DEFROST TIMER

The Defrost Timer, located on the right side of the unit, automatically switches the dispenser from Granita mode to Soft Drink mode and the opposite. This means that during defrost periods frozen Granita will melt to thermostat setting temperature and once defrost period has expired, the product

automatically freezes down again to Granita setting viscosity.

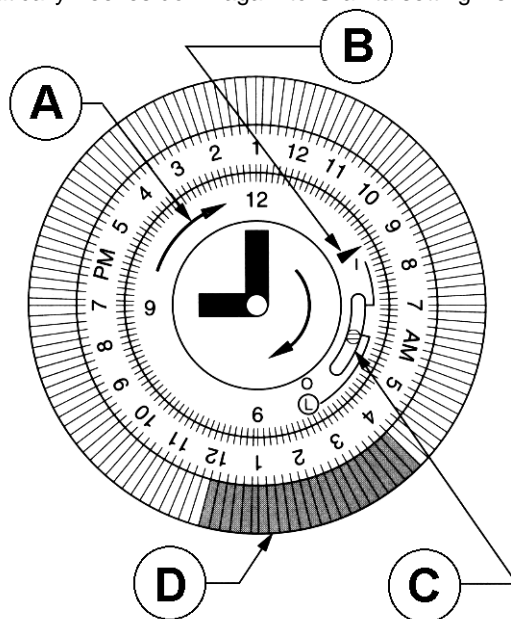



figure 16

To operate the defrost timer proceed as follows (see figure 16).

Set the time of the day by rotating the dial clockwise (arrow A). **Never rotate the timer counterclockwise** as this would damage the internal mechanism. Align the current time of day with the arrow B on the timer face. This is a 24 hour timer showing both A.M. and P.M.

- 1 - Program the defrost timer by pushing out on those tabs D that correspond to the hours desired to defrost. Each tab represents 15 minutes. A minimum of four to eight hours are required to defrost frozen beverage (depending on ambient conditions).
- 2 - The defrost timer has a three position switch located on the dial:

Position	0	The programmed defrost function is OFF (the machine operates as if it were not equipped with Defrost Timer).
Center		The programmed defrost function is ON.
Position	I	The programmed defrost timer is OFF (the machine always operates in Soft Drink mode, even if mixer/refrigeration switch is set to II position).

Note: when all the tabs are pushed in the defrost function is OFF (the machine operates as if it were not equipped with Defrost Timer).

8 AUTOFILL SYSTEM

The purpose of the Autofill Device is to increase the productivity of a Granita Machine far beyond the containers capacity, allowing the automatic refill as soon as the product in the containers drops lower a preset level.

In order to operate a Granita Machine equipped with Autofill Devices a remote fill system is required.

The remote fill system is composed of all those parts that are installed outside the dispenser and is intended to supply the dispenser with the adequate and correct beverage to be frozen.

It is not the aim of this manual to instruct about how to set up and operate a remote fill system. To get more information about that please make reference to our "Autofill System for Granita Machines - General description and typical installation

flow charts".

8. 1 INSTALLATION

- 1 - Loosen the fitting locker located on the rear cover of each bowl equipped with Autofill Device and connect the remote fill system using a 1/4" fitting suitable to the purpose. Tighten the fitting locker.



IMPORTANT

Whatever the remote fill system may be make sure that the inlet product pressure into the Autofill Device is not exceeding 2.5 bar (36 psi).

- 2 - On the lower rear panel of the machine a 6-pole terminal block is located. It is designed for connecting some accessories such as a Safety Water Line Solenoid Valve and one Sold-out Switch each bowl (see figure 17).

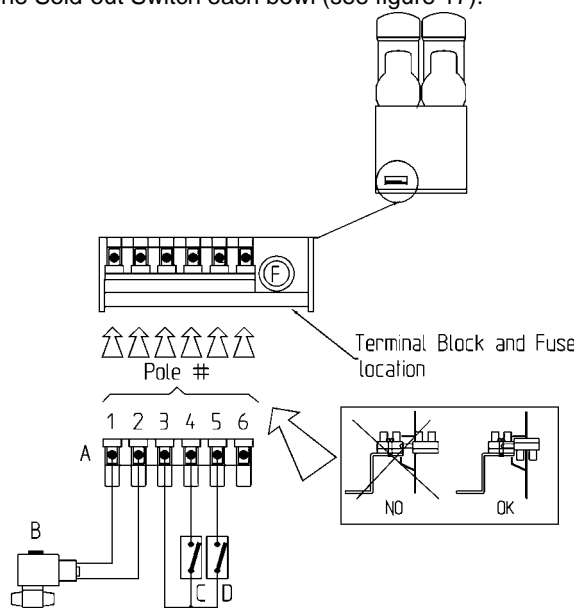


figure 17

- 3 - The Safety Water Line Solenoid Valve is intended to cut off the main water line (if present in the remote fill system) whenever the Autofill Device is not refilling. The Sold-out Switch (one for each bowl) disables the Autofill Device and activates acoustic and visual alarms whenever the incoming beverage is sold out. The Safety Water Line Solenoid Valve, if present, must be connected to the unit using #1 and #2 poles of the terminal block (see figure 17).



IMPORTANT

Safety Water Line Solenoid Valve must be 24V DC 12W maximum.

If a Safety Water Line Solenoid Valve is not used do not use #1 and #2 poles.

If the remote fill system is equipped with Sold-out switches connect their wires to #3 and #4 poles (for one bowl unit), to #3, #4 and #5 poles (for two bowls unit) and to #3, #4, #5 and #6 poles (for three bowls unit) as per figure 1 diagram.



IMPORTANT

If no Sold-out switch is used make sure that #3, #4, #5 and #6 poles on the terminal block are connected together.

- 4 - The Autofill Device doesn't come presanitized from the factory. Prior to starting operation an In-Place Sanitization is to be performed according with this handbook instructions (paragraph 3.3 IN-PLACE SANITIZATION).

8. 2 OPERATING PROCEDURES

Once the remote fill system is set up, follow the procedures described in chapter 3.1 DESCRIPTION OF CONTROLS to activate the Autofill system.



IMPORTANT

The device is designed so as no refilling occurs in case either the clip probe is not properly installed or the bowl not properly fitted.

If the clip probe is properly installed and the bowl properly fitted in their position, the remote fill system starts to operate and feed the bowl through the hole in the rear wall. As soon as the product level reaches the lowest tip of the probe, the priming automatically stops.

As soon as the probe tip immersed in the product gets uncovered (because of dispensed product), the solenoid valve inside the rear wall automatically opens and fresh beverage flows into the bowl until the probe tip gets covered again.

The solenoid valve opening occurs with about 10 seconds delay to avoid that the irregular waving of product surface, occasionally discovering probe tip, may be understood as level dropping "cause of dispensing".

A sold-out warning light along with a buzzer (visual and acoustic sold-out alarms) are located respectively on and inside the rear cover. They can run only if an applicable Sold-out switch is connected to the terminal block (see figure 17).

8. 2. 1 DESCRIPTION OF CONTROLS

Each Autofill Device is equipped with a three position switch located on the rear wall.

Its functions are as follows:

- I position : Autofill Device is turned ON, provided that the power switch of the unit is set to I.
- 0 position : Autofill Device is turned OFF.
- II position : Autofill Device may be manually activated (momentary position). By keeping manually pushed the switch in this II position, it is possible to manually activate the refilling by-passing all the controls (both the clip probe and the sold-out switches). This feature is useful for priming in the first time operation or whenever a sold-out occurs. The same feature is also helpful for cleaning and sanitizing procedures.

To operate the Autofill Device:

- 1 - Set the power switch of the unit to I position.
- 2 - If it is first time operation: manually energize the Autofill Device, by keeping pushed the Autofill Switch in position II, until the priming is completed. Set the Autofill switch to I position.
If this is not first time operation: set Autofill switch to I position.

tion.

- 3 - Set the unit mixer/refrigeration switch of the bowl to II position.

Note: when Autofill switch is set to position 0, the unit performs as a standard unit not equipped with Autofill Device.

8. 2. 2 OPERATIONAL HELPFUL HINTS

- 1 - When the remote fill system is equipped with Sold-out switches if a product sold-out occurs the Autofill Device automatically stops and acoustic and visual alarms are activated. Once product is restored, by keeping manually pushed the Autofill switch (located in the rear wall) in II position, it is possible to manually reactivate the remote fill system as already told in 3.1.
- 2 - The 1.25 Amps Fuse located near the terminal block has the purpose to protect the Autofill Devices from short circuits or overloads on #1 and #2 poles.
- 3 - After cleaning and sanitizing procedures carefully dry the bowl and the clip probe to avoid that the water present on the bowl may be understood as level reaching the probe and "causing of stopping of the refill".

8. 2. 3 IN-PLACE SANITIZATION

The In-Place Sanitization of the Autofill system is recommended to guarantee the best product taste and the highest unit efficiency. This section is a procedural guideline only and is subject to the requirements of the local Health Authorities.

Prior to perform the In-Place Sanitization the machine must be emptied of product. To do this proceed as follows:

- set the Autofill switch to 0 position.
 - set the unit power switch to I position
 - set the unit mixer/refrigeration switch to I position (Soft Drink mode)
 - place a pail under each faucet and drain all product from bowls
 - set all control switches to 0 position
- 1 - Use a clean tank for each of the following:
 - a -Cleaning Tank - fill with warm (45-60 °C / 120 - 140 °F) potable water.
 - b -Sanitizing Tank - fill with sanitizing solution (100 PPM available chlorine concentration or 1 spoon of sodium hypochlorite diluted with half a gallon of water) according to your local Health Codes and manufacturer's specifications.
 - 2 - Repeat the following procedure on each of the unit bowls:
 - a -Disconnect the beverage source and in place of it connect the Cleaning Tank to the remote fill system line.
 - b -Set the unit Power Switch to position I. Manually energize the Autofill Device, by keeping pushed the Autofill Switch (located on the rear cover of each bowl) in position II, until the cleaning water flows free from any beverage residue.
Set the unit Power Switch to position 0 and drain all the liquid from the bowl.
 - c -Disconnect the Cleaning Tank and in place of it connect the Sanitizing Tank to the remote fill system line.
 - d -Set the unit Power Switch to position I. Manually energize the Autofill Device, by keeping pushed the Autofill Switch (located on the rear cover of each bowl) in position II, until sanitizing solution only outflows.
Flush at least a quarter of a gallon of sanitizing solution to make sure that all the system has been filled with it.
Set the unit Power Switch to position 0 and drain from the bowl all the sanitizing solution.
 - e -Disconnect the Sanitizing Tank and in place of it connect the Beverage source to the remote fill system line.
 - f -Set the unit Power Switch to position I. Manually energize the Autofill Device, by keeping pushed the

Autofill Switch (located on the rear cover of each bowl) in position II, until full strength beverage outflows.

Set the unit Power Switch to position 0 and drain all the liquid from the bowl.

- g -Set the unit Power Switch to position I. Manually energize the Autofill Device, by keeping pushed the Autofill Switch (located on the rear cover of each bowl) in position II, dispense a cup of beverage and check its taste.

- h -If not satisfactory, drain all the liquid from the bowl and repeat point G until obtaining a satisfactory tasting drink.

Note: the above Autofill System In Place Sanitization must be followed by unit cleaning and sanitization as described in standard unit Operator's Manual.

8. 3 ROUTINE MAINTENANCE

Daily: inspect the machine for signs of product leaks past seals and gaskets. If proper assembly does not stop leaks around seals or gaskets, check for improper lubrication, worn or damaged parts. Replace parts as needed.

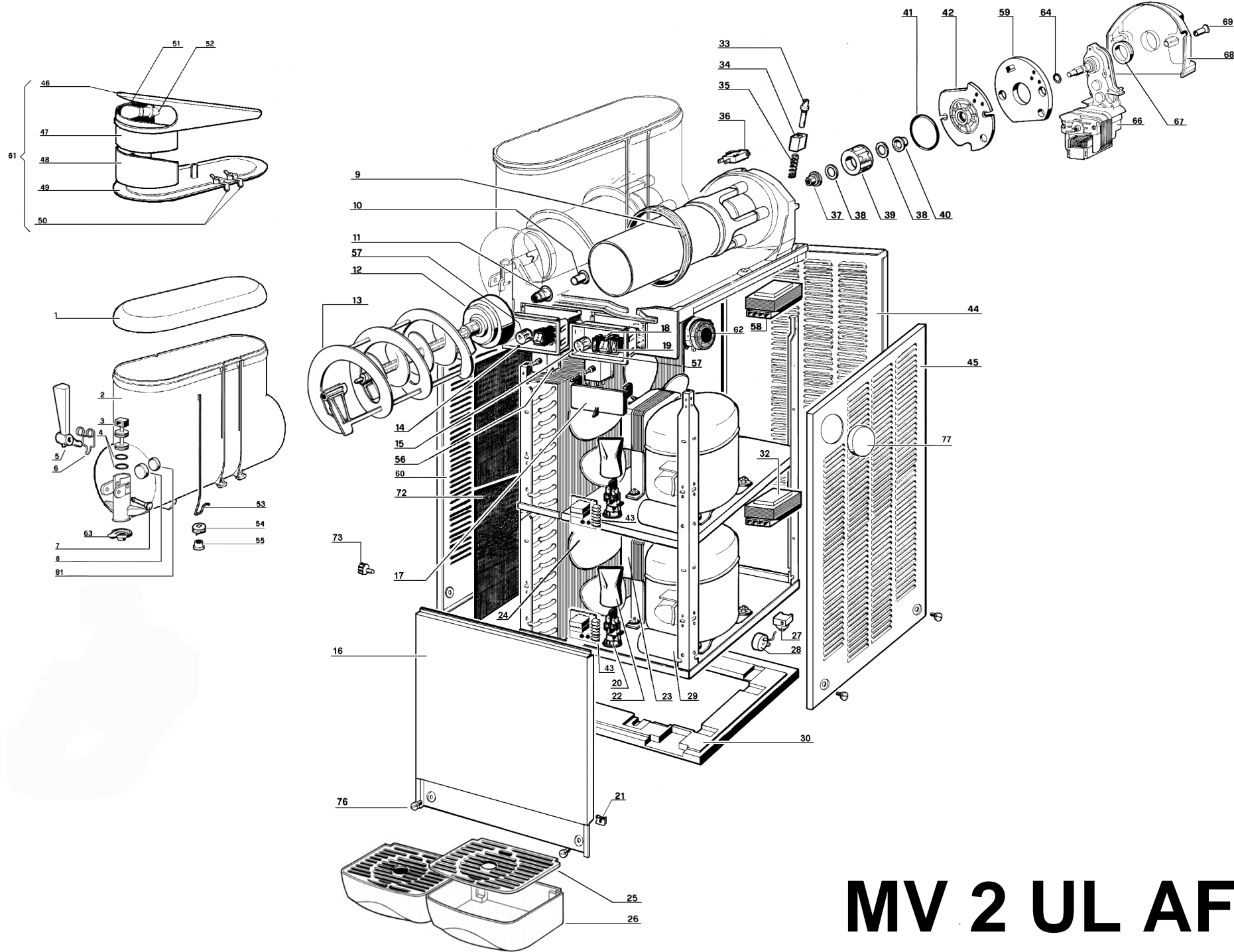


IMPORTANT

Weekly: inspect the contact between the clip probe and the rear wall. Keep it clean and free from sugar or dust

SPARE PARTS LIST

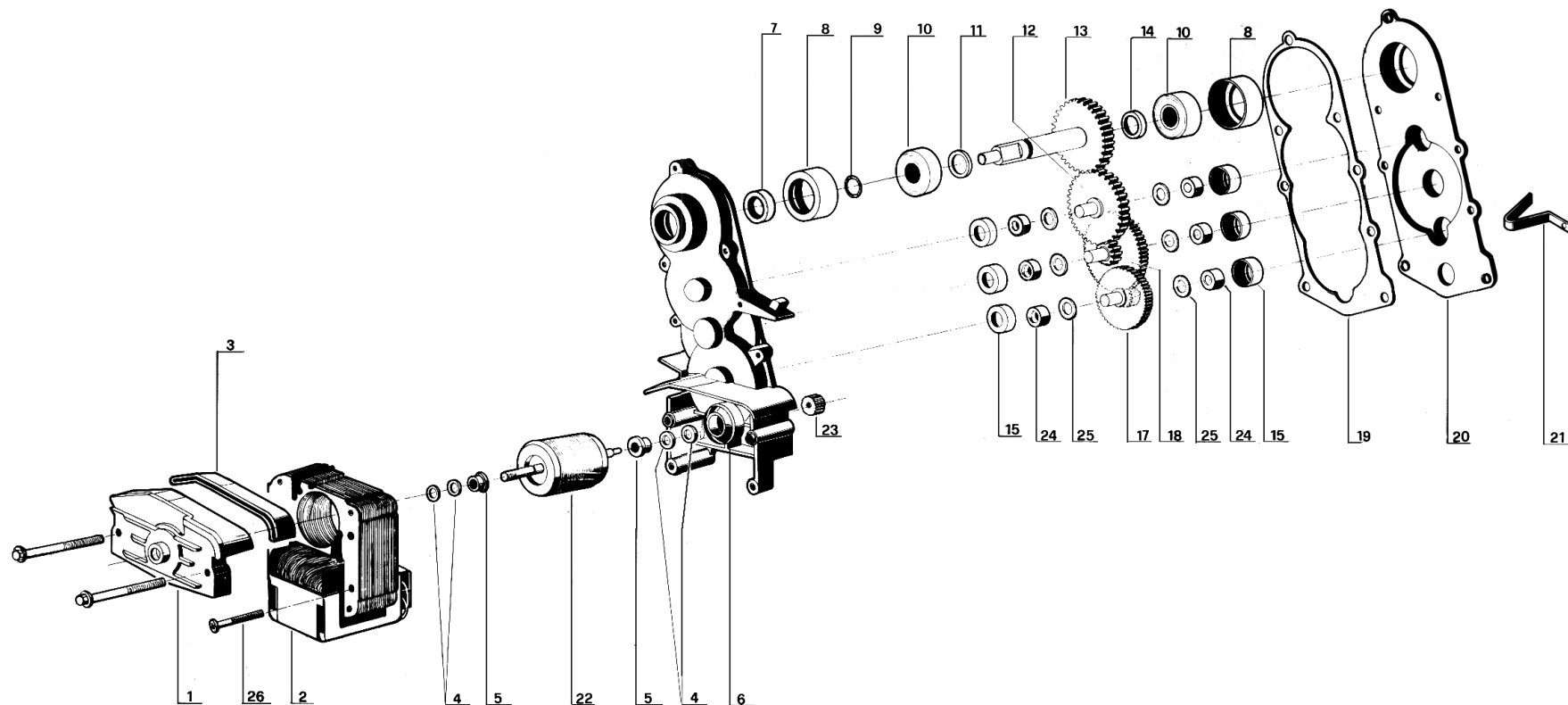
2430_49 V 3.0 08A07



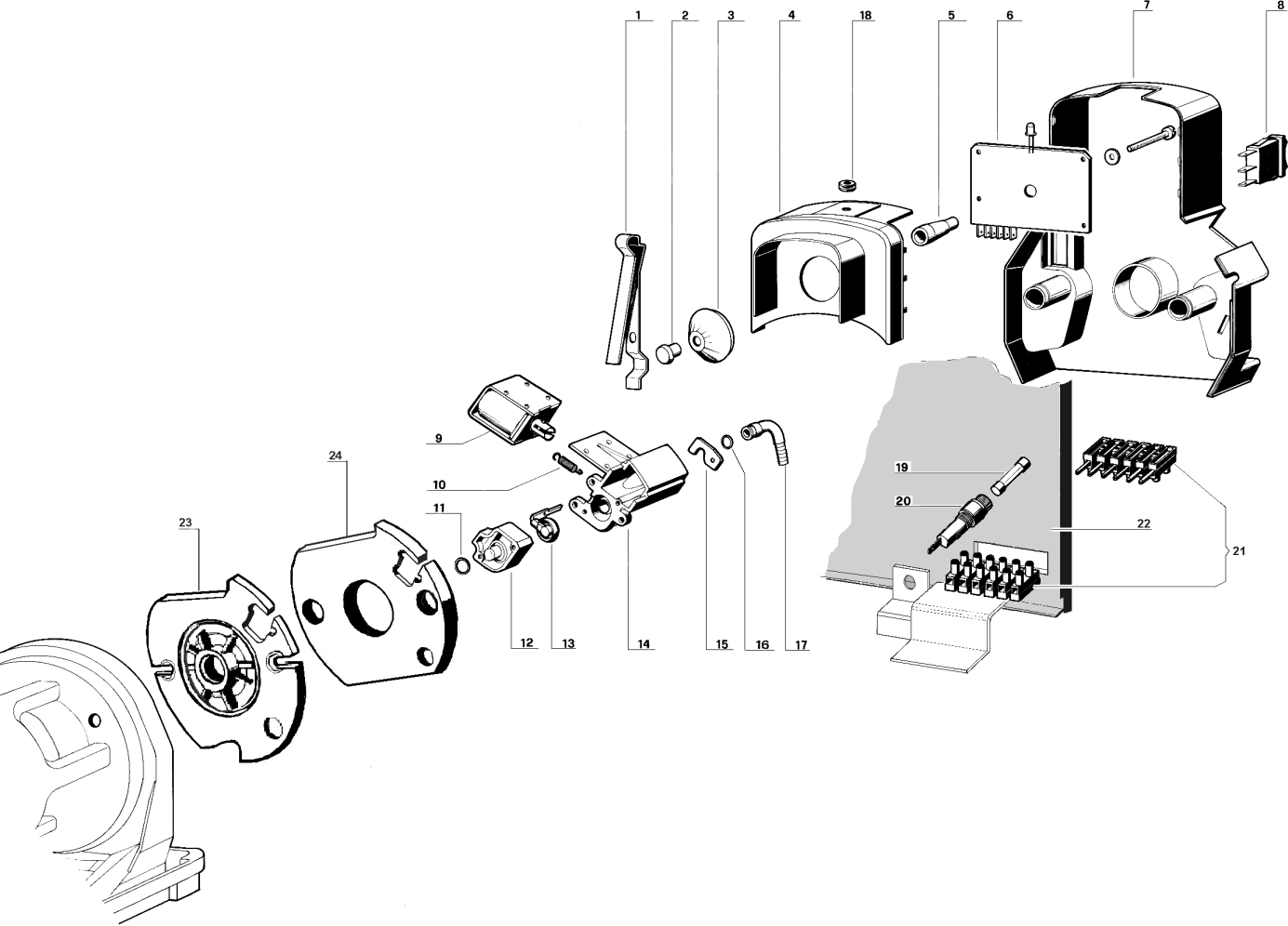
MV 2 UL AF

1	00263	Transparent cover	29	***	Starting-run capacitor	57	00182	Thermostat knob
2	00638	Bowl	30	00357	MHV Rubber base	58	00343	Lights transformer
3	00420	Faucet piston	32	00344	Autofill transformer	59	00231	Insulation foam
4	00101	Faucet piston OR	33	00087	Density adjustment screw	60	00136	MHV left side panel
5	00639	Faucet handle	34	00089	Shaped nut	61	00568	Lighted top cover (assy.)
6	00447	Faucet handle spring	35	00088	Spring	62	00269	Timer switch
7	00103	Faucet handle pin	36	00121	Microswitch	63	00134	Restrictor cap
8	00536	Thrust washer rubber cap	37	00227	Rear wall rear bushing	64	00255	Central shaft OR
9	00653	Bowl gasket	38	00229	Magnetic drive washer	66	00046	Gear motor
10	00126	Rear wall front bushing	39	00228	Magnetic drive	67	00153	Rear bushing
11	00127	Auger bushing	40	00230	Flange bushing	68	00091	Rear cover
12	00110	Auger	41	00226	Flange OR 3231	69	00569	Rear cover fixing screw
13	00111	Outer spiral	42	00183	Gear motor flange	72	00119	Condenser filter
14	00129	Switch box	43	00325	Delay electronic device (PWB) made to 09/2001	73	00570	Panel fixing screw
15	00130	Power switch box	43	00448	Delay electronic device (PWB) made from 09/2001	77	00719	Timer cover
16	00363	Dispensing side panel	44	00361	MHV back panel	81	00109	Thrust washer
17	00562	Switch box cover	45	00362	MHV right side panel			
18	00123	3-position switch	46	00147	Lighted top cover (upper)			
19	00124	2-position switch	47	00178	Picture			
20	00265	Terminal block with cable clamp	48	00188	Picture screen			
21	00179	Clip	49	00094	Lighted top cover (lower)			
22	00297	Terminal block protection	50	00084	Top cover light contact		***	Please order what printed on piece
23	00346	Fan motor	51	00100	28V bulb			
24	00133	Fan blade	52	00131	Bulb socket			
25	00564	Drip tray cover	53	00529	Light wire			
26	00565	Drip tray	54	00595	Flexible contact			
27	***	Relay	55	00177	Fixing ring			
28	***	Overload protector	56	00132	Thermostat			

GEAR MOTOR SPARE PARTS LIST



1	00097	Bracket with bush	10	00247	Ball bearing 28 mm	20	00189	Gear box cover
2	00156	Stator	11	00257	1.5 mm spacer	21	00261	Microswitch spring
3	00296	Stator protection gasket	12	00184	Third gear	22	00180	Rotor
4	00168	Washer	13	00165	Fourth gear	23	00187	Pinion
5	00253	Rotor spacer	14	00258	3.3 mm spacer	24	00169	Bushing
6	00190	Gear box with bushing	15	00224	Bushing rubber cap	25	00170	Washer
7	00256	Seal retainer	17	00164	First gear	26	00262	Bracket screw
8	00254	Ball bearing 28 mm rubber cap	18	00167	Second gear			
9	00255	Central shaft OR	19	00260	Gasket			



1	00115	Clip probe
2	00277	Contact
3	00490	Flexible contact
4	00279	Front cover
5	00280	Contact spacer
6	00473	Control PWB
7	00281	Rear cover
8	00282	Three position switch
9	00283	Solenoid valve
10	00284	Spring
11	00144	Faucet OR
12	00285	Faucet front part
13	00286	Faucet gasket
14	00287	Faucet rear part
15	00288	Fitting locker
16	00112	Fitting OR
17	00095	Bent 1/4" fitting
18	00289	Led light gasket
19	00290	1.25 Amps 250 V fuse (Ø 6.3x32mm)
20	00291	Fuse holder
21	00292	Terminal block
22	00361	MHV 2 AF back panel
23	00295	Gear motor flange
24	00231	Insulation foam



CECILWARE CORPORATION

43-05 20th Avenue
Long Island City, N.Y. 11105

Tel. (800) 935 2211

Fax (718) 932 7860

Email : customer.service@cecilware.com

www.cecilware.com